

## ***Outbuildings and other Domestic and Agricultural Resources***

Houses are the center of the farm, spiritually if not geographically, but they have historically been supported by a host of other resources which have a significant presence on the rural landscape. In addition to the house, farm properties rely upon a multitude of supporting structures to meet domestic and economic needs, such as barns, sheds, cribs, and chicken coops. Similar structures are also found on non-farm properties. Although this section focuses mainly on farms, other property types also have supporting resources. Churches, for example, often have outdoor privies, and town houses may have shops, offices, garages, or barns.

Spatially, a typical farm is divided generally into two basic zones - a domestic area surrounding the house, and a larger agricultural area beyond, where crops are grown and animals are pastured and housed (as seen in Figure 3). Each of these areas may be further subdivided into smaller zones. The domestic yard may be divided into a more formal garden or lawn area (typically in front or to one side of the house) and an outdoor work area behind the house. The agricultural areas may be subdivided with fences, hedges, or changes in ground cover between fields, pastures, paddocks, forested area, and water features. We will examine the resource types located in each of these areas, beginning with domestic resources and then moving on to agricultural resources in the following section.

### ***Domestic Resources***

Domestic resources nearest to the house are generally those associated with home life, and are typically clustered behind or beside the main dwelling in the domestic yard. These structures are designed around household tasks such as laundry, food storage, sanitation, routine maintenance, and cooking. Some of the structures found in the domestic yard, such as meat houses and cellars, are equally tied to agricultural work, but most are associated strongly with family life. Vegetable gardens are often located in the domestic area. Other food may be produced in the agricultural area, but it is typically processed, and in some cases, stored in the domestic area. Perhaps because women and children were often tasked with feeding chickens and gathering eggs, poultry houses were often located in the domestic yard or in the near ranges of the agricultural areas. Slave and servant dwellings are often found near the house as well, making the domestic

yard a shared area. Resources in the domestic yard that are more typically associated with men's work may include garages and work shops.



**Figure 183:** MN 604, Privy at the corner of the backyard, early-mid twentieth century, Bradfordsville vicinity.

### *Privies*

Privies, or outdoor toilets, are common features of Kentucky's rural landscape. 95 examples were documented in the RHDI survey. They are often located within a convenient distance from the house. A common spot is near the edge of the domestic yard area, well away from the well or cistern, but still within walking distance, as at MN 604 (Figure 183). Their location was not necessarily fixed as they were sometimes moved to different locations over new pits. Several examples were documented with placement near other outbuildings, such as chicken houses, storage buildings, or shops (Figure 184). The typical privy is a small frame building, square or somewhat rectangular in plan, with a shed roof and a single door, as at WS 476, (Figure 185), WS 763 (Figure 186), and MN 664 (Figure 187). Somewhat more elaborate examples were found which featured gable roofs (MN 681, Figure 188), or gambrel roofs and windows (WS 355, Figure 189). Privies were also found at many churches (WS 763, Figure 186) and schools.

Even where a privy is no longer extant above ground, it may be an important archaeological component of a site, as the privy was a convenient place to dump household trash as well as human waste.



**Figure 184:** *WS 590, Privy (left) attached to Chicken House (right), frame, early-mid twentieth century, Mackville vicinity.*



**Figure 185:** *WS 476, Privy, twentieth century, Mackville vicinity.*





**Figure 186:** *WS 763, Mackville Baptist Church Privy, frame, early – mid twentieth century*



**Figure 187:** *MN 664, Privy, mid twentieth century, Gravel Switch vicinity.*



**Figure 188,** *MN 681, Sweazy-Kirkland farm, Privy (front) and Gable-front Outbuilding, early twentieth century, Gravel Switch vicinity.*



**Figure 189:** *WS 355, Privy, mid - late twentieth century, Mooresville vicinity*

One of the most characteristic elements of the domestic landscape of rural Marion and Washington counties is the outdoor root cellar. Ninety-five of them were documented in the region. Nearly every historic rural site and many urban sites have outside cellars. When we think of an era before refrigeration it is easy to see why. As the Home Fruit Grower (1918) advises:

Outside or separate storage cellars are almost necessary where the quantities of fruit and vegetables to be stored are large enough to supply a family of four or more from, say, November to March, or April. They are especially desirable on farms since they furnish inexpensive and convenient facilities for saving surplus crops that might otherwise spoil. Though they may not have all the advantages of storage room in the house cellar they excel such rooms in being more easily chilled and kept cold during long periods. The temperature in the cellar is moderated by the insulating properties of the ground surrounding the storage space. By leaving the door open during the evenings when temperatures were cooler and closing it tightly in the warmth of the day, the user had some control over the inside temperature.<sup>46</sup>

The cellar may be dug into the side of a hill, down into the ground, or partially dug in and covered with a mound (Figure 190). It is often located behind the house, near the kitchen door, as at WS 476 (Figure 191, see also the site plan in Figure 3), but is sometimes found further away, particularly if a convenient hill is located near the domestic yard, as at WS 633 (Figure 193). An urban example is found at WS 171 (Figure 192),



Fig. 232.—CROSS SECTION OF ROOT CELLAR.



Fig. 233.—STONE FACING OF HILLSIDE CELLAR.

**Figure 190:** *Section and elevation of a root cellar, from Byron D. Halsted, Barn Plans and Outbuildings (New York: Orange Judd Co, 1898), 224-25.*

<sup>46</sup> Kains, Maurice Grenville. Home Fruit Grower (New York: A.T. De La Mare Company, 1918, 97-103)



Most cellars have a simple opening directly into the cellar space, often a doorway into a masonry retaining wall, such as the examples mentioned above, or WS 365 (Figure 194), or MN 273 (Figure 195). The interiors are lined with masonry, and some elaborate examples have domed ceilings, as at MN 273 (Figure 196). In some cellars, the entryway is covered by a small building which itself may be used for dry storage. The entry building may be frame, as at MN 480 (Figure 197), or masonry, as at MN 205 (Figure 198). Another type of storage building, sometimes called a *warmhouse* is unusual in this region, but found more frequently found in Eastern Kentucky. An example can be seen at WS 812 (Figure 200). The *warmhouse* is a two story building consisting of a cellar underneath with a small frame or log building above, creating a two story storage unit, with cooler, moist storage at the cellar level and warmer, dry storage above for tools, onions, seeds, cured meats, etc.

Cellars are principally constructed of stone or brick masonry until the twentieth century, when materials such as concrete block (WS 476, Figure 191, MN 205, Figure 198) or poured concrete become more common.



**Figure 191:** *WS 476, Cellar, early twentieth century, Mackville vicinity.*



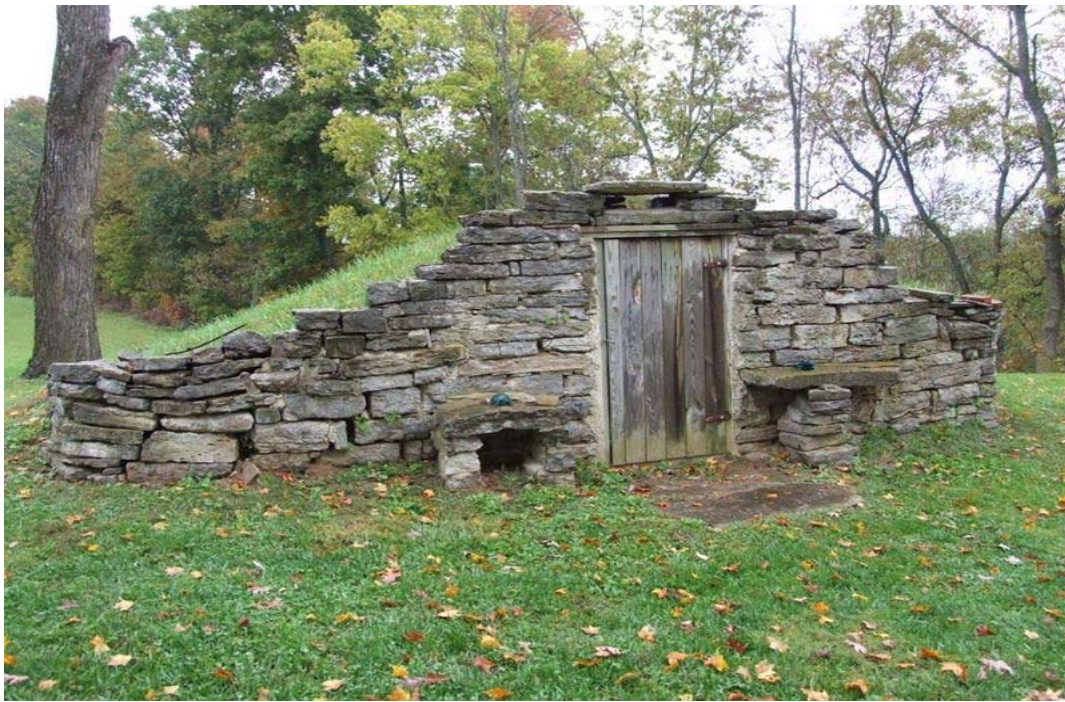


**Figure 192:** *WS 171, Brick- domed Root Cellar, behind the John Harmon house, late nineteenth century, Mackville.*



**Figure 193:** *WS 633, Dry laid Stone Bank Cellar, late nineteenth century, Deep Creek vicinity.*





**Figure 194:** *WS 365, Dry-laid Stone Cellar, late nineteenth century, Maud Vicinity.*



**Figure 195:** *MN 273, Cellar, ca 1860-1900, Holy Cross. The roof overhead is a recent addition.*





**Figure 196:** MN 273, *Cellar, ca 1860-1900, Holy Cross. Interior view of brick dome ceiling.*



**Figure 197:** MN 480, *Cellar with Frame Entry Shed, early-mid twentieth century, Pottsville vicinity.*





**Figure 198:** MN 205, *Mid-twentieth century Concrete Block Entry Shed over older Brick-lined Cellar, Holy Cross vicinity.*



**Figure 199:** MN 205, *view inside Entry Shed.*



**Figure 200:** *WS 812, Stone-lined Cellar with frame Dry Storage Structure above, late nineteenth-early twentieth century, Tatham Springs vicinity. The upper level is accessed by a door in back.*

### *Springhouses*

Springhouses are common on rural farms of the nineteenth century. The springhouse at WS 317 is a good early example (Figure 201). Like the cellar, the springhouse was an important outbuilding for the storage of food, but also protects the source of water. Where the cellar held items such as root vegetables and apples, a spring house was often used for the storage of dairy items such as milk, cream, cheese, and butter. Spring houses are usually masonry structures or at least their foundations are because of the building's contact with water. The masonry also provides some insulation from summer heat. Just 14 examples were documented in the current survey. This may be a reflection of the greater numbers of later nineteenth - early twentieth century sites in the current survey. Inside the springhouse, water was typically channeled into a trough where it could pool to a convenient depth. Covering the spring just where it emerges from the ground captures the water at its coolest temperature and maximum cleanliness. Some springhouses have a second floor above the spring room, a small dry storage area, the use of which may have varied from structure to structure as at WS 579 (Figure 203).



The development of well pumps, cisterns, and plumbing in the late nineteenth century, and particularly refrigeration in the twentieth century eventually made springhouses obsolete. Even so, those surveyed include examples from the twentieth century (WS 579, Figure 203, and MN 65, Figure 204).



**Figure 201:** *WS 317, Springhouse, early-mid- nineteenth century, Fredericktown vicinity.*



**Figure 202:** *WS 877, Springhouse, late nineteenth-early twentieth century, Springfield vicinity.*





**Figure 203:** *WS 579, Springhouse, early-mid twentieth century, Texas vicinity.*



**Figure 204:** *MN 65, Springhouse, early twentieth century, Lebanon vicinity.*





**Figure 205:** *WS 630, John Best Smokehouse. Marvin Best, Ron Cocanaugher, RHDI field surveyor Danae Peckler, and Mr. Best's son talk about the Best farm. Deep Creek Vicinity.*

### *Meat and Smoke houses*

Before the era of refrigeration, meat, much like fruits and vegetables, had to be stored in special ways to prevent spoilage. Meat that wasn't eaten soon after slaughter had to be preserved by one of several curing methods, including drying, salting, and smoking:

In essence, you cure meat in two steps. The fresh cuts are packed in tubs of coarse salt for about six weeks while the salt draws most of the water from the flesh. Then the salted meats are hung in a tightly constructed wooden shed, usually without windows or a flue, in which a fire smolders for one to two weeks. The result is dried, long-lasting, smoke-flavored meat that will age in the same smokehouse for two years before it's eaten.<sup>47</sup>

Some meats (fish in particular) were simply salted without smoking. The term “meat house” might refer to a building strictly used for salting meat and “smoke house” might be used for one dedicated to smoking it, but the terms are often used interchangeably. Where meat has been salted there is often a trough still present, fashioned from a large dug out log or metal tub in many cases. The use of salt often results in the wood framing members of a meat house having a

<sup>47</sup> Michael Olmert “Smokehouses: Foursquare and Stolid, These Buildings Were a Hardworking Adornment to the Colonial Backyard,” *Colonial Williamsburg Journal*, Winter 2005-2005, at <http://www.history.org/foundation/journal/Winter04-05/smoke.cfm>.

fuzzy surface as a result of chemical reaction. In smoke houses, the wood has a blackened surface. Both effects are often found in the same building.



**Figure 206:** *WS 187, Brick Smokehouse, Manton vicinity, early nineteenth century. A substantial and early brick example, with a corbelled cornice and a much later concrete block addition in back.*

143 meat and smoke houses were documented in the RHDI area. The typical example is a square or rectangular plan building about 8-12' on each side, with a single door centered on the narrow front of the building and a front gable roof (see WS 187 Figure 206, below, which is an unusually early and substantial brick meathouse, but typical in form). Many of them have a projecting gable that cantilevers a short distance over the entry, providing some shelter in front (WS 630, Figure 205, WS 848, Figure 207). This building type is usually located in back of the house, close to the kitchen and the cellar in the domestic yard (see site plan for WS 476, Figure 3). The most typical examples in the survey region are frame, although masonry and log examples are also present. The larger smoke houses are typically masonry, and in some cases served commercial operations, as in the 1950s concrete block example at WS 333 (Figure 208), where Leo Mudd cured the hams he sold at his nearby store. Masonry smoke houses often have vent holes worked into the walls to allow smoke to escape from the structure (see WS 187 Figure 206, and WS 333, Figure 208).



Several meathouses in the survey area are combined with cellars or storage sheds in dual-purpose structures. For example, the meathouse at WS 476 (Figure 209), a projecting front gable type, has a side shed that runs the full length of the roof, with a separate door to the shed also under the roof's cover. The shed area has windows and a stove flue. Though its use is unclear, the flue is clearly significant and suggests cooking or boiling. Smoking may have taken place in one room and salting or brining in the other. Many others, such as the examples at WS 630 (Figure 205) and MN 567 (Figure 210) have unheated attached sheds that appear to be used for tool storage (at least at the present time, if not historically).



**Figure 207:** *WS 849, Meathouse, late nineteenth century, Willisburg/Brush Grove vicinity. The steep, Gothic style gable and board and batten siding are notable features.*

Meat and smokehouses are frequent survivors. Reasons for this high survival rate relate to the tendency for them to be well-built (a certain amount of security was called for in a structure housing valuable foodstuffs, both to keep people and animals out), their adaptability for other purposes, their small size and proximity to the main house (where they don't interfere with modern farming), and the fact that meat curing continued well into the 1950s and 60s. Few of the meathouses surveyed were actively in use for curing of meat. The revival of the craft of meat curing might be a strategy for their continued preservation.

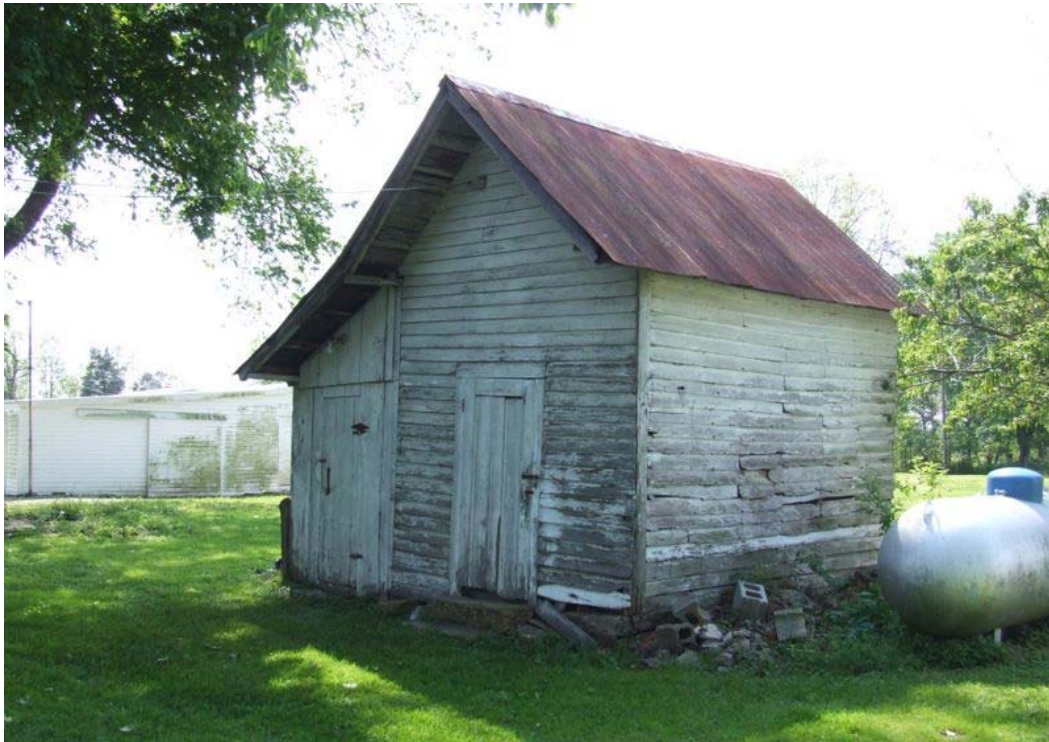


**Figure 208:** *WS 333, Leo Mudd's Smokehouse. Built in the 1950s by Leo Mudd in concrete block, on the cut stone foundation of an earlier smokehouse. Leo was known for the high quality of the hams he smoked here and sold from his store. The ventilators at the peaks and at regular intervals above the foundation were created by turning the blocks sideways.*



**Figure 209:** *WS 476, Meathouse with side shed, early twentieth century, Mackville vicinity. The shed to the side has two windows and a brick chimney for a stove.*





**Figure 210:** *MN 567, Meat- or Smokehouse, New Market, late nineteenth-early twentieth century. Meat houses frequently have side shed appendages used for various functions such as tool storage.*

### *Kitchens*

Free standing, or detached kitchens are generally small, single-room, rectangular structures with a gable roof and a chimney or a stove flue. They typically have a single door, and one or more windows. Eighteen of them were surveyed as part of this project. Large chimneys and fireplaces are characteristic of early examples, as at WS 33 (Figure 211), but the more or less identical form described above continues to be built well into the twentieth century, albeit with stove flues and other progressive building technology (see MN 656, Figure 212, and WS 848, Figure 214). Kitchens in the eighteenth and early nineteenth centuries were common at larger estates even where there were other cooking accommodations inside the main house. With an exterior kitchen, messy, and in some cases, quite dangerous tasks such as rendering animals, doing laundry, or processing a large canning project could be carried on well away from the house. This may have had a social as well as a practical dimension. John Vlach speaks of the detached kitchen's close ties to the institution of slavery, and notes that "moving such an essential

homemaking function out of one's house established a clearer separation between those who served and those who were served.”<sup>48</sup>



**Figure 211:** *WS 33, Kitchen, mid nineteenth century, Maud. The porch is an early twentieth century addition. The building later served as the Maud Post Office.*

The kitchens documented in rural Marion and Washington counties mostly post-date the period of slavery. Many of them are doubtlessly associated with live-in servants in the Post-Bellum period. Others, particularly those of the twentieth century, are associated with more modest sites, where they were likely used for tasks such as canning vegetables and food processing. Examples from all periods are typically located behind and near to the main house (see the site plan for MN 656, Figure 213), and are close to other domestic food-related structures such as meat houses, cellars, and wells or cisterns. Since they were built for housework, kitchens have strong historic associations with women, children, and family life. Detached kitchens of more recent vintage may have been built for the convenience of separating the kitchen from the house. In many cases, kitchens also served as the laundry facility and frequently served as the dwelling of a slave or live-in cook. Several examples were documented in the survey area that date as late as the 1930s (MN 656, Figure 212).

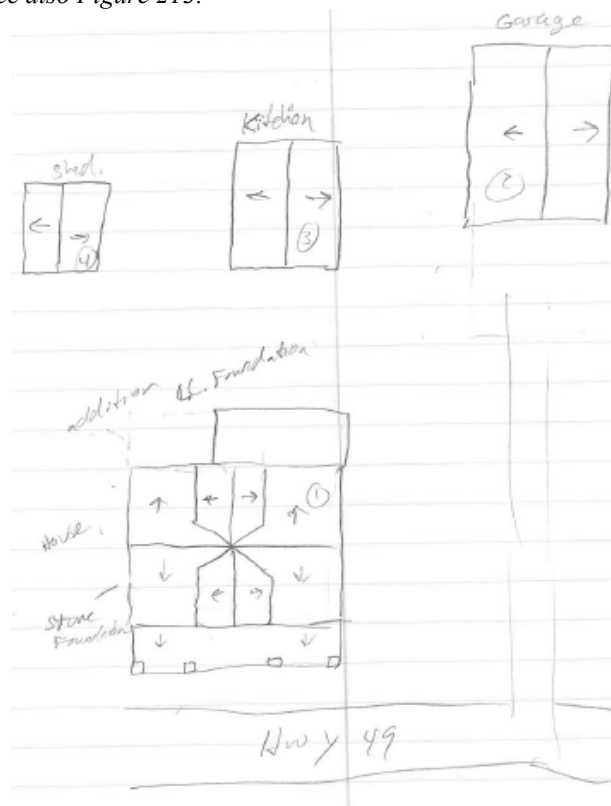
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<sup>48</sup> John Michael Vlach, Back of the Big House: The Architecture of Plantation Slavery (Chapel Hill: University of North Carolina Press, 1993), 43.





**Figure 212:** MN 656, Kitchen, early twentieth century, Bradfordsville vicinity. The buildings behind the kitchen include the garage at the right and a multi-purpose barn on the left in the field behind the house. See also Figure 213.



**Figure 213:** MN 656, Site plan. Building # 4, marked "shed," appears to be a meat house (field notes: Danielle Jamieson & Anna Ruhl, 4/7/2007). See also Figure 212.



**Figure 214:** *WS 848, Kitchen, circa 1910, Pulliam vicinity.*

### *Workshops and Tool Sheds*

Workshops are a common feature of the rural landscape. Depending on the function of the workshop, which may vary from woodworking to general tasks to machine repair, they could be located near the house, but also within the agricultural complex. Over 40 shops were documented in the area: the numbers are difficult to pin down as some buildings could not be readily identified and others share purposes with garages, tack storage, or machine sheds. Over 700 resources were identified simply as “sheds” in the survey. Although their original function is not always certain, some of these buildings were likely used for the storage of tools or agricultural equipment, and in some cases they may also have served as shops (Figure 216).

Probably the oldest identified shop is the small building at MN 322 (Figure 217), which served as a small woodshop and has a workbench inside. Whether or not this was its original function is unclear – it has a chimney for a stove flue and the Greek Revival detailing of the cornice identifies it as a building of some importance. A far more typical example of a shop in the survey area is found at MN 933 (Figure 218), a shed roof structure which has two doors and presumably



two separate rooms inside, suggesting that the building serves multiple purposes. Shops are often found in multi-purpose buildings, most often combined with automobile or farm machinery storage, as at MN 426 (Figure 215).



**Figure 215:** *MN 426, Machines Shed/Workshop, mid twentieth century, Loretto vicinity.*



**Figure 216:** *WS 476, Workshop or Tool Shed, mid-twentieth century, Mackville vicinity.*





**Figure 217:** *MN 322, Workshop, late nineteenth-early twentieth century, Dant vicinity.*



**Figure 218:** *MN 933, Workshop, early – mid twentieth century, Bradfordsville.*



## *Offices*

Freestanding offices are sometimes found in association with earlier rural houses, typically associated with a lawyer or doctor. No rural examples were located in the current survey, but three free-standing doctor's offices were identified in association with houses in small towns. The earliest of them is a small outbuilding behind the house at MN 494 in Raywick (Figure 219). The other two examples date to the twentieth century, and are located next to the house facing the street, one at WS 1007 in Willisburg (Figure 220), and another, larger example at WS 755 in Mackville (Figure 221).



**Figure 219:** *MN 494, Doctor's Office, late nineteenth century, Raywick*



**Figure 220:** *Doctor's Office, early twentieth century, Willisburg.*



**Figure 221:** *WS 755, Dr. Thompson's Office, early twentieth century, Mackville.*





**Figure 222:** MN 453, Hank Nalley's Garage, frame, 1930s, Loretto.

## Garages

Garages are a common and familiar resource of the twentieth century and the automobile age: nearly 500 were documented in this project, being the most common domestic outbuilding type other than a “shed.” The garage has its roots in earlier storage buildings for vehicles, namely carriage houses. As early as the 1920s and, more commonly, by the 1930s and 1940s, a small frame one or two car garage like that at MN 453 (Figure 222) was present at many houses and farms. Historically, car maintenance tasks such as oil changes were often performed at home, so the garage was an important place not only to store a car, but also to make repairs and store tools. Another consideration for a separate garage (as well as for kitchens) was to isolate the risk of fire:

Every modern farm has need of a garage for at least one or two cars. A separate building for power equipment is desirable, as no machine using gasoline or kerosene should be housed in the barn, corn crib to [sic] other building where the fire risk is great. A garage building provides a shelter for the car, reduces the fire risk in other buildings, affords storage for oils, fuel, and tools, and furnishes working space for handling repairs. The garage should be of good appearance, fireproof, light, clean, and reasonably warm.<sup>49</sup>

<sup>49</sup> W. A. Foster & Deane G. Carter, Farm Buildings (London: Chapman & Hall, 1922), 178: see Figure 223.

The garage is typically located conveniently close to the house, at the edge of the domestic yard area, but not too close to critical outbuildings. At WS 476 (see site plan, Figure 3), a two-car, shed roof garage (Figure 224) is located just off the main road, across the driveway from the house, nearest to the shop and the privy (for another example see the site plan for MN 656 in Figure 213).



**Figure 223:** “A Frame Garage,” from W.A. Foster & Deane G. Carter, *Farm Buildings* (New York: John Wiley & Sons, 1922), 178.

The most common garage type in the survey area is a single story building, sometimes nothing more elaborate than a shed roofed shelter with or without doors (see WS 270, Figure 225), ranging to more elaborate examples with accommodations for multiple vehicles. In some cases, a second story was found being used as an apartment, studio, storage, or workspace (MN 936, Figure 226). Garages are sometimes shared between two or more dwellings, as at WS 349-50 (Figure 101).

Garages were not commonly integrated into the design of houses until the Post WWII period. Many early ranch style houses accommodated cars through the use of an open carport. This feature helps emphasize the horizontality of the Ranch style (MN 432, Figure 227), and is frequently enclosed at a later date to create more living space. Although earlier examples are known, the incorporation of the garage into the main structure of the house itself is not common until the late 1950s-early 1960s (WS 961, Figure 228). Garages are sometimes incorporated into rural roadside commercial structures (see WS 556, Figure 229).





**Figure 224:** *WS 476, Garage, early-mid twentieth century, Mackville vicinity.*



**Figure 225:** *WS 270, Early-mid twentieth century frame Shed Garage, Maud.*





**Figure 226:** *MN 936, 1920s-1930s frame two-car Garage with Apartment or Studio on second floor, Bradfordsville.*



**Figure 227:** *MN 432, Ranch style House with attached Carport, 1940s-50s, Loretto.*





**Figure 228:** *WS 961, Bottoms House, 1961, Mackville.*



**Figure 229:** *WS 556 Garage/Gas Station, mid twentieth century, Pottsville vicinity.*

## *Wells and Cisterns*

Good sources of water are crucial in both agricultural and domestic settings, and most of the farm sites surveyed have both wells and cisterns, often several of each. Almost 500 wells and cisterns were documented, taken together, one of the most common resources in the survey. Wells are dug to access ground water. Cisterns are storage tanks filled with the runoff from a roof. There is frequently a domestic cistern gathering water from the roof of the house and another cistern attached to a barn for watering the animals (MN 474, Figure 230), sometimes mistaken to be a short silo. Wells are typically located near the house, although auxiliary wells may be located in the agricultural area. Ultimately, the location of the well depends on where water can be found most readily. Both wells and cisterns are frequently capped by pumps (WS 476, Figure 231; WS 877, Figure 232). Cisterns are often distinguished by their large cement covers as opposed to the smaller caps on dug wells.

To modern eyes the dependence on cisterns to augment wells may seem quaint, but it is a sustainable practice that could work well to augment municipal water supplies - urban cisterns and rain barrels, for example, could provide large quantities of water for uses such as watering lawns and gardens or washing cars, and keep more overflow out of sewers. Cisterns continue to be used even to the present, and are often noted in the survey even at quite modern residences, such as the ranch house at WS 399, which has a cistern beneath the carport (Figure 178).



**Figure 230:** MN 474, *Multi-purpose Barn, early-mid twentieth century, with adjacent concrete Cistern, and detail right, Pottsville vicinity. Note the milk can used to connect the guttering.*





**Figure 231:** *WS 476, Well and Pump, twentieth century, Mackville vicinity.*



**Figure 232:** *WS 877, Cistern with Pump, Ward House, 1930s, Springfield vicinity.*